

Munn Cookies

Oscar · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

These Jewish lemon poppy seed cookies are thin crispy cookies that are wonderful with tea

Ingredients

- - 3 cups all-purpose flour - $\frac{1}{2}$ cup poppy seeds - 1 $\frac{1}{2}$ teaspoons baking powder - $\frac{1}{4}$ teaspoon salt - 1 cup butter
- softened - ? cup white sugar - 1 large egg
- separated - 2 tablespoons lemon zest - $\frac{1}{4}$ cup lemon juice - ? cup granulated sugar for decoration

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. Stir together the flour
2. poppy seeds
3. baking powder
4. and salt. Beat butter and sugar together in a medium bowl until light and fluffy; beat in egg yolk
5. lemon zest
6. and lemon juice. Fold in flour mixture and mix well. Divide dough in half and roll each half out on a lightly floured surface until 1/8- to 1/4-inch thick. Cut with cookie cutters and place cookies on the prepared baking sheet. Brush the tops of cookies with beaten egg white and sprinkle with white sugar. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes or until golden
7. the edges should be light brown.